19: Marshall M-5 (ca. 1910) 1922 AP1 Burma
Karen AP7

piece was sawn back and forth through a groove cut crosswise on the crest of another, the latter being a half-section of large bamboo laid over a quantity of shavings or punk. The heat thus generated in a minute or two produced smoke and a flame, and the tinder caught the blaze. A generation or two ago Karens carried fire pistons, when on a journey, to light their pipes. The description of this simple mechanism, which has been given to me, is that it was a bone or metal cylinder with a small hole at one end into which a tight-fitting piston was driven by a sharp blow and then quickly withdrawn. The air within was thus sufficiently compressed and heated to ignite a bit of tinder at the bottom of the cylinder.[3]

Milk does not form a part of the diet of the Karen people any more than it does of some other Oriental races. There is little with which to feed babies whose mothers can not nurse them. However, it is a comparatively rare thing for a mother not to be able to nurse her child. The first solid food given to babies is rice that has first been masticated by the mother. The kind of food eaten by the parents is given to their children as soon as they cry for it. This, I think, is one of the most fruitful sources of the high death rate among Karen infants.

The people in the hills eat three meals a day, one soon after rising, one at mid-day, and the third in the evening after the work is done. On the plains an early "chota hazri" of glutinous rice is sometimes, but not always, taken.[4] The regular morning meal comes somewhere between eight and ten o'clock and the afternoon repast between three and five. Tea is coming to be much used among the Karen, either the native pickled tea which is imported by the Burmese from the Shan states, or the Chinese and India teas which are now sold all over the country. The Karen drink their tea without milk and often put in a little salt in place of sugar. Coffee is used to some extent in the Karen hills and is drunk without milk, unless some one has brought home a can of condensed milk from town, this preparation being considered a most delicious sweetmeat.

Alcoholic beverages are brewed or distilled among the Karen. A kind of rice beer is made by allowing boiled rice to stand in jars of water and ferment. Old fermented rice is left in a jar, and fresh rice water is poured upon it. After standing several days, it ac-

[3] The fire piston is used by the Ibans in Borneo. It is also found throughout the Malay Peninsula and in Sumatra: Hose and MacDougall, *Pagan Tribes of Borneo*.

[4] "Chota hazri" is the Hindustani word used throughout India for the little breakfast of toast and tea or coffee that Europeans take immediately on rising.